

SHERRY JOHNS' FAVORITE CRABCAKES

- 1lb crabmeat
- 1/4 cup finely chopped green pepper
- 1/4 cup finely chopped onion
- 1/4 cup mayo or, better yet, helmons mayo
- 1 egg
- 1/2 to 3/4 cup bread crumbs
- 1 tbsp. old bay seasoning
- 1/2tsp. dry mustard
- Dash of Worcestershire sauce

Combine all ingedients in a large bowl (don't get carried away with bread crumbs, just enough to hold cakes together). Make into patties and fry in butter -- for lower fat use cooking spray.

DORSEY'S FISH & OYSTER HOUSE CRAB CAKES

- 1 Lb. Lump Backfin Crabmeat
- 1 - 2 t. Old Bay (to your taste)
- 2 T. Jiffy Baking Mix
- 1 T. Parsley Flakes
- 2 T. Mayonnaise (generous)
- 1 T. Prepared Mustard
- 1 Beaten Egg
- 1/4 t. Worcestershire Sauce

Mix dry ingredients, then add remaining items & pour over lump crabmeat. Gently mix so not to break up lumps. Scoop out with ice cream scoop and form each in a ball. Should make about 6 - 8 nice Crab Cakes. Deep fry or broil until light brown. ENJOY! Dorsey Marshall, Jr.